

Pszeniczne v4

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **9**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **47.7C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **75C**
- Keep mash **10 min** at **78C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.3 kg (51.6%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (39.1%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (7.8%) | 85 % | 3 |
| Grain | Weyermann zakwaszający | 0.1 kg (1.6%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 30 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|---------|--------|------------|
| Safbrew WB-06 | Wheat | Culture | 1200 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|-------|
| Spice | Kolędra | 10 g | Boil | 5 min |
| Fining | Łuska ryżowa | 250 g | Mash | 0 min |